



W6234-4Rus: A Light Russet Potato with French Fry Potential

WARF: P120381US01

Inventors: Jiwan Palta, Felix Navarro, Bryan Bowen, Jiming Jiang, Horia Groza

The Wisconsin Alumni Research Foundation (WARF) is seeking commercial partners interested in a russet potato variety with improved French fry characteristics and lower acrylamide levels.

Overview

Russet Burbank, at present the most widely grown russet potato for French fry production in the U.S., is susceptible to cold-induced sweetening (i.e., longer cold storage times result in a darker color in the fried products). Furthermore, there is pressure to reduce acrylamide levels in processed potatoes. California has placed acrylamide on its list of compounds known to cause cancer.

The Invention

UW–Madison researchers have developed W6234-4Rus, a new russet potato variety with characteristics desirable for French fry processing, including much lower acrylamide content, good shape, higher tuber yield and better fry color compared to the industry standard.

The new variety is available through the [Wisconsin Crop Improvement Association](#).

Applications

- Russet potato production for the French fry processing market

Key Benefits

- Improved yield and fry color
- Meets industry's goal of reduced acrylamide levels

Stage of Development

Six years of field testing have been completed. In a U.S. Potato Board-funded trial, French fries made from the new variety contained less acrylamide (218 ppb) compared to Russet Burbank (862 ppb).

Additional Information

For More Information About the Inventors

- [Jiwan Palta](#)

Tech Fields

- [Animals, Agriculture & Food : Plant varieties](#)

We use cookies on this site to enhance your experience and improve our marketing efforts. By continuing to browse without changing your browser settings to block or delete cookies, you agree to the storing of cookies and related technologies on your device. [See our privacy policy.](#)

For current licensing status, please contact Emily Bauer at emily@warf.org or 608-960-9842

OK



WARF
Wisconsin Alumni Research Foundation

| info@warf.org | 608.960.9850

We use cookies on this site to enhance your experience and improve our marketing efforts. By continuing to browse without changing your browser settings to block or delete cookies, you agree to the storing of cookies and related technologies on your device. [See our privacy policy.](#)

OK



WARF
Wisconsin Alumni Research Foundation

| info@warf.org | 608.960.9850